

WELCOME



U S Army Culinary Arts



- **CW2 Travis W. Smith, CEC**
 - **Chief, Culinary Skills Training Branch**
 - **Manager, United States Army Culinary Arts Team**
 - **Tel - (804) 734-3274**
 - **Fax - (804) 734-3287**
 - **Cell - (804) 898-1777**
 - **Smitht@lee.army.mil**
 - **cheftravis@aol.com**



Culinary Program



**What is the
Return on
Investment in
the Army
Culinary Arts
Program?**

Culinary Arts Program



- Objectives of the Army Culinary Program.
- What is Culinary Art?
- What do the judges look for when they evaluate?
- How can we train to win?
- Open Floor Discussion.





AR 30-22

1. Improve the overall quality of food and training.



2. Provide recognition for excellence in culinary arts.

3. Provide incentive for competitive food service programs within MACOMs.



THE GOLD MEDAL STANDARD

- Well-planned, simple, cost-effective, and correctly portioned menus.
- Presented beautifully, seasoned to perfection.
- Correct textural features
- Cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top.
- But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.





Improving Performance

1. Practice to current standard

2. Learn from feedback

3. Rehearse to new Standards

U.S. Army Team 2000



Apprentices and Coach Miller



Christmas Meal



Easter Meal



Rock Sugar Coral



Christmas Meal



Easter Meal



Autumn



Army Center of Excellence, Subsistence

TEAM



Spring



Rock Sugar Coral





Installation of the Year

• 75% of the Score comes from these Categories where the food is evaluated on quality, presentation, safety, and taste:

- Army Senior Chef of the Year
- Army Junior Chef of the Year
- Field Cooking Competition
- Nutritional Hot Food Challenge
- Senior Contemporary
- Junior Contemporary





Installation of the Year

• 12.5 of the Score comes from these Categories where the food is evaluated on presentation, composition, correct preparation, serviceability, artistic achievement, originality, degree of difficulty, work involved

- Buffet Platter for eight
- Three Course Meals three each
- Hot entrée buffet for ten
- Six Plated Appetizers
- Six different Desserts
- One Buffet Platter of Petite fours
- One buffet centerpiece

Culinary Knowledge Bowl



12.5% of total score



New Competition Criteria in 2003



- FIELD / UGR - A, Team of 4 / Residual Enhancements / knife skills
- NUTRITION CHALLENGE - Team of 4 on MKT
- MILITARY CHEF NATIONAL CULINARY CHAMPIONSHIPS
- Pastry Chef Championships

Competition Categories

Live Events



- Senior Army Chef of the Year - *ACF*
- Junior Chef of the Year - *ACF*
- Field Cooking Competition (live)
- Nutritional Hot Food Challenge - *ACF*
- Ice Carving - *ACF*
- Contemporary Cooking and Pastry - *ACF*
- “Military Chef National Culinary Championship”



Field Competition



- **UGR - A - 50 Servings Chicken, plus residuals**
- **4 Member Team**
- **Two Phases**
 - **Knife Skills - 25 points**
 - **Meal Execution - 75 points**
- **Military Judges**
- **Time constraints**
- **Plates, Serving**
- **Use of Ingredients, Taste, Organization, Teamwork**



Definition of Culinary Arts

Culinary Arts

- Food preparation in the pursuit of excellence in it's most pleasing, enjoyable, and satisfying form.

Movement beyond the preliminary level of culinary preparation requires inquiry into why ingredients and processes are used. The chef does not just produce dishes based on established standards. The goal of the culinarian is to create and innovate. (The Art and Science of Culinary Preparation, 1992)

Impact of Culinary Arts Training



- **Understanding and learning how to produce food allows the culinarian to produce quality products based on established procedures.**
 - **This is accomplished through the study of theory and by practicing skills basic to the production of food.**
 - **When study of theory is combined with supervised hands-on training, the culinarian will have achieved the preliminary level of understanding necessary to produce quality dishes.**

ACF - (American Culinary Federation)



- **1992 - Sanctioning of the U.S. Army Culinary Arts Competition**
 - **compete against a standard/not each other**
 - **compete in ACF categories**
 - **competition and medals count towards certification (CEC)**
 - **ACF categories/rules are the same as international**



Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges - 35 Points

- Mis En Place / Organization - 5 Points
- Sanitation Procedures / Cleanliness - 5 Points
- Apprentice Coordination / Task Delegation - 5 Points
- Proper Utilization of Ingredients & Leftovers - 5 Points
- Timing of Service and Follow Up - 5 Points
- Cooking Techniques, Skills and Fundamentals - 10 Points



Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Mis En Place / Organization - 5 Points
 - Physical Setup - Table Arrangement - 1 point
 - Establishing priority of tasks - 1 point
 - Posting and following a plan - 1 point
 - Basic preparation - 1 point
 - Task orientation - 1 point



Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Sanitation Procedures / Cleanliness - 5 points
 - Clean and orderly work station - 1 point
 - Personal hygiene - 1 point
 - Proper tasting procedures - 1 point
 - Proper heating and refrigeration - 1 point
 - Cross contamination prevention - 1 point



Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Apprentice Coordination and Task Delegation - 5 points
 - Assessment of capabilities - 1 point
 - Orientation and demonstration - 1 point
 - Monitoring of performance - 1 point
 - Communication and supervision skills - 1 point
 - Correct assignment of duties - 1 point



Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Proper utilization of ingredients and leftovers - 5 points
 - Maximum use of items ordered - 1 point
 - Proper use of respective protein items and ingredients - 5 points
 - Cost efficiency - 1 point
 - Most productive use of food - 1 point
 - Minimum of waste and leftovers - 1 point



Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Timing of service and follow up - 5 points
 - Menu turned in on time - 1 point
 - Proper timing of cooking items - 1 point
 - Five minutes per course for judges plate and display - 1 point
 - Follow up portions to be the same as judged plates - 1 point



Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Cooking techniques, skills, and fundamentals - 10 points
 - Proper handling and storage of food and equipment - 1 point
 - Proper knife skill, using the right tool for the task - 1 point
 - Appropriate cooking method for respective meat, fish, and vegetable - 1 point
 - Maximum flavor extraction with the right cooking technique - 1 point
 - Skillful seasoning and use of herbs and spices - 1 point



Judges Evaluation

What do the judges look for?

Live Cooking / Floor Judges

- Cooking techniques, part two - 10 points
 - Maximum utilization of all products: no waste - 1 point
 - Proper sequencing of product cooking: sweat onions first - 1 point
 - Render fats properly - pinc  - caramelize - simmer - blanch - refresh - keep things wrapped - 1 point
 - Hot plates for hot food; cold plates for cold food - 1 point



Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Service methods and presentation - 5 points
- Portion size and nutritional balance - 10 points
- Menu and ingredient compatibility - 10 points
- Creativity - 10 points
- Flavor, taste, texture, and doneness - 30 points



Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Service methods and presentation - 5 points
 - Using the proper plate - 1 point
 - Hot food - hot plate - 1point
 - Cold food - cold plate - 1 point
 - Utilizing the plate's dimension, no food on the rim - 1point
 - Has the best presentation been used? - 1 point



Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Portion size and nutritional balance (part one) - 10 points
 - Proper portion size for a 4-5 course meal - 1 point
 - Balance of protein vs. carbo's and fat - 1 point
 - Proper color and freshness - 1 point
 - Vitamin retention - 1 point
 - Balanced menu - 1 point



Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Portion size and nutritional balance (part two) - 10 points
 - Total menu not to exceed 18-22 ounces of food - 1 point
 - Is the main item too big? - 1 point
 - Is the main item too small? - 1 point
 - Vegetables and starch balanced - 1 point
 - Sauce and garnish is correct - 1 point



Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Menu and ingredient compatibility 10 points
 - Is menu description correct? - 2 point
 - Is everything used from the market basket? - 2 point
 - Are the ingredients properly matched? - 2 point
 - Are the courses compatible? - 2 point
 - Are all ingredients used? 2 points



Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Creativity - 10 points
 - Has the food been used creatively? 2 points
 - Is there anything original? - 2 points
 - Has the food been presented creatively? - 2 points
 - Are there new combinations? - 2 points
 - Are there new tastes, presentations? - 2 points



Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Flavor, taste, texture, doneness - 30 points
 - Are tastes distinguishable between different ingredients, or do they taste the same? - 3 points
 - Is the taste what the menu indicated? 3 points
 - Is the texture what the cooking method said? - 3 points
 - Are there different textures that compliment? - 3 points
 - Are there texture clashes? - 3 points



Judges Evaluation

What do the judges look for?

Tasting Judges - 65 points

- Flavor, taste, texture, doneness - 30 points
 - Are meats cooked to the proper doneness? - 3 points
 - Are vegetables cooked to the proper doneness? - 3 points
 - Is the cooking method properly followed? - 3 points
 - Are the flavors what was indicated by the menu? - 3 points
 - Did the protein item retain it's integrity? - 3 points



Train to Win

How do we train to win?

- Tasting Judges - 65 points
- Kitchen / Floor Judges - 35 Points
- Total = 100 points
- Divide by 2.5
 - 24-27.99 = diploma
 - 28-31.99 = bronze
 - 32-35.99 = silver
 - 36-39.99 = gold
 - 40 = gold with distinction

Gold Medals



Focus is on quality food preparation



Example of making improvements. The dishes above were improved by team interaction and great coaching from team advisors.

US ARMY CULINARY ARTS PROGRAM



Cold Food



- THEME - HOLIDAY, SEASON, REGIONAL
- MENU - GOOD HARMONY BETWEEN DISHES
 - COMPATIBLE INGREDIENTS AND FLAVORS
 - VARIETY OF SKILLS
- EXECUTION
 - CLEAN SLICING, KNIFE SKILLS, GLAZING
 - CORRECT DONENESS, CONSISTENCY



Photos From Olympics 2000



USACAT Teamwork - Marzipan Tree - SGT Villarreal, USAREUR

Glazing Cold Food



- GRAYS LAKE GELATIN 40 MESH 300 BLOOM
- Tel (1 847-223-8141)
- 12 - 16 OZ OF GELATIN TO 1 GAL DISTILLED H2O
- UTILIZE CHAFFING DISHES AND PLASTIC TRAYS
- 82-88 DEGREES FOR GELATIN THAT IS READY
- 3 COATS ON MOST ITEMS, SOME REQUIRE HERBS
- DIPPING METHOD IS MOST MODERN
- STYROFOAM BLOCKS WRAPPED IN PLASTIC
- COOL ATMOSPHERE, PROPER TEMPERATURES
- TIMING AND TEAMWORK



Proper Planning Drawings and Photos

- 1. Saves Time, Money, Confusion**
- 2. Product needs, preparation - easier with visual record**
- 3. Necessary to ensure you are not duplicating items, techniques, flavors, textures**
- 4. Make assembly easier in busy, intense situations**
- 5. Insure consistency**
- 6. Three-step method - “Gold Medal Standard”**



Proper Planning Drawings and Photos





Proper Planning Drawings and Photos





Proper Planning Drawings and Photos



Garnishing



Functional Batch Garnishes

These garnishes are edible food items that actually enhance the presentation of the product while enhancing the dining experience and value of food on the diners plate. They are normally small diced vegetables that always compliment the flavor of the dish which they garnish. They are always cooked and used heated if the food they garnish is served hot. Cold batch garnish is utilized to garnish cold foods.

Individual Garnishes

These garnishes are intended for single serving sized portions, for example, chicken breasts or fish fillets. They compliment the food they garnish in flavor, temperature, and eye appeal. They should enhance the eating quality and value of the food that the customer sits down to eat at the table.

Garnishing



Functional Batch Garnishes

Enchiladas - sliced black olives and green onions

Beef Stroganoff - sautéed mushroom quarters and pearl onions

Chicken A La King - steamed peas, diced celery and carrots

Individual Garnishes

Chicken breast teriyaki - grilled pineapple and green pepper

Grilled steak - sautéed mushroom cap and tomato slice with parsley

Baked herbed flounder with sautéed diced tomatoes, cucumbers, and dill



Garnishing

- **FUNCTIONAL BATCH**

- **Maple Glazed Green Beans with Carrots and Almonds**
- **Roast Turkey Breast with Fresh Chopped Parsley**
- **Baked Pineapple Glazed Ham with Diced Pineapple Compote**
- **Chive Whipped Potatoes with Diced Tomatoes and Parsley**
- **Candied Yams with Orange Zest and Marshmallows**
- **Giblet Gravy with Chopped Fresh Parsley**



Garnishing

•FUNCTIONAL INDIVIDUAL

- Sweet Potato Duchess with Walnuts, Marshmallows, and Apples
- Baked Chicken Breast with Glazed Apple Fans and Parsley
- Dill Baked Fish with Lemon Twists
- Grilled Steak with Sauteéd Mushroom Caps and Parsley
- Sweet Potato Pie with Whipped Cream
- Cheesecake with Strawberries





Garnishing

•DELIVERY SYSTEM

- Steamship Round with Au Jus, Dinner Rolls, and Creamy Horseradish Sauce
- Assorted Whole Desserts presented on a table with a server
- Bananas Foster and Cherries Jubilee with Ice Cream
- Dinner Rolls presented flowing from a wicker basket with whipped butter
- Sparkling Cider or Punch from a fountain
- Shrimp Cocktail served from an Ice Sculpture Shell



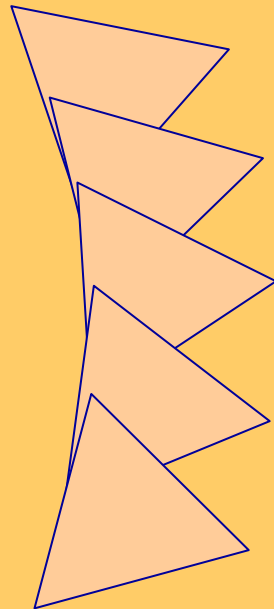
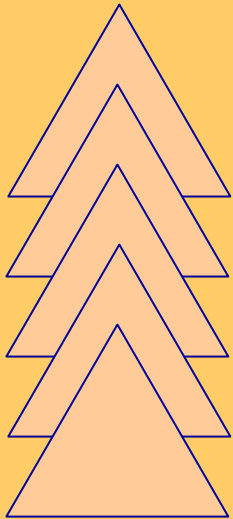
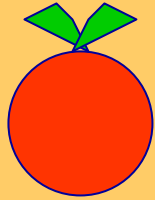
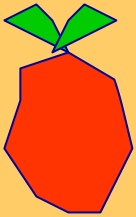
Food Presentation

- Character and Flavor
- Actual Presentation
 - Balance
 - Line
 - Layout
 - Dimension / Height
 - Slicing / Angle slicing
 - Serviceability





Food Presentation



Weak

Strong

Weak

Strong



Food Presentation

- Character and Flavor
- Actual Presentation
 - Balance
 - Line
 - Layout
 - Dimension / Height
 - Slicing / Angle slicing
 - Serviceability





The Menu

- Same meat or poultry should not appear twice on one menu even if it is different preparation
- Cooking methods must be varied, don't follow poached fish with poached chicken
- Complimentary flavors must be evident
- Proper balance of textures should be noticed
- Garnishes should be varied
- Colors should be alternated



The Menu

- **Menu should be written in clear, comprehensive language**
- **Classical garnishes such as lardons, mushrooms, and pearl onions in Beef Bourguignon are usually part of the dish and should not be considered the vegetable or starch**
- **Food should follow current nutritional standards**
- **Appetizers should be small in portion size and establish the theme of the meal to come**

Photos to Learn From

Seared Pollocksteak Tuna with Mango Salsa, accompanied by Jicama and Eggplant and
Zucchini Salad with Sweet Soybean Sauce... 19

Chrysanthemum Beef Stuffed Cakes with
Honey Vegetable Sauce, and Creamy Dahl Sauce... 20

Banana Shrimp Cocktail presented in a coconut liquid, and chilled, nonfat soup crumbed rice
with Honeyed Sesame Glazed Sauce... 21

Vegetable Parmesan with herb butter sauce... 22

WINE

Five Pound Beef Pepper Soup with Chive Cream... 23

VEGETABLE

Grilled Green Composition with grilled marinated portabella mushrooms, Fennel, asparagus,
zucchini, and corn dion dressing... 24

SIGNATURE MAIN COURSE

* Entrees accompanied by vegetable du jour and a choice of: wild game and protein
pasta, chicken and potatoes, wild rice and cranberry molasses, or herb and garlic pasta

Double and BBQ Pork Chops with Southern Style Blackberry Molasses Sauce... 25

Natures Bounty

Seared Foie Gras Hudson Valley
wild mushrooms, fried onion polenta, berry sauce
caramelized leek, white bean chive puree, chive cracker

Sea-Fest Melange in Manhattan Fish Consommé
brunoise vegetables, shellfish, and fish sausage
potato and bacon dumpling

Grilled Mushroom Composition
a medley of mushroom preparations romancing a citrus mignonette tossed
foundation of mesclun with sundried tomato and onion wfer gallette

Hunter's Jerked Venison
with roasted garlic mashed potatoes, pea puree
concasse of tomato and shallot
seasonal vegetables

Pistachio and Cherry Log Terrine
cherry and vanilla sauce

Christmas Capon Platter for Eight

Smoke Roasted Breast of Sage Infused Capon

Capon Thigh Pastrami

Chestnut, Blue Cheese, and Dried Fruit Salad

Terrine of Brine Cured and Summured Giblets
With Fine Herbs and Pomey Mustard Chaud Froid





The Menu

Hot Food 4-course

- **First and second course:** Appetizer, soup, egg dish and salad - these are usually served before the main course.
 - Any two of the four are correct.
 - Salads may be served before or after the main course but not both.
- **Third course:** Main entrée - must be accompanied by appropriate vegetable garnishes
- **Fourth:** Dessert - hot or cold.



The Menu

Cold Food 7-course

- May consist of the following:

- 1. Cold or hot hors d' oeuvre or appetizer**
- 2. Soup - potage in a soup plate, clear soup in a cup**
- 3. Fish or shellfish - depending on the entrée, a poultry item may be used**
- 4. Palate cleanser no more than one bite, (acidic)**
- 5. Main course - with appropriate vegetable garnish**
- 6. A cold dish with salad or fine vegetable (may be served before or after entrée in modern service)**
- 7. Hot or cold dessert**



The Most Common Mistakes in Course Meals

- 1. Portion size too large (how much is enough?)**
- 2. Menu does not use a variety of preparations, techniques (example)**
- 3. Menus do not contain proper variety of textures (example)**
- 4. Improper or confusing progression of the courses**
- 5. Sliced pieces on platters or plates are not properly arranged (how should they be arranged?)**



The Most Common Mistakes in Course Meals



6. Improper balance of carbohydrate and protein (how much?)
7. Lack of accompanying sauces or dressing for menu
8. Improper descriptions of preparations on menu
9. Lack of theme and flavors throughout the meal
10. The use of classical terms without proper follow-through on the plate (example)

Menu



- FOUR COURSE MENU - HOT, COLD, HOT, COLD
- FLAVORS AND COMBINATIONS THAT ARE FAMILIAR
- AVOID BEING TOO SPECIFIC IN DESCRIPTIONS
- BELLS AND WHISTLES ARE FUN FOR EVERYONE
- NUTRITION (30% FAT, 50% CARBOHYDRATE, 20% PROTEIN)
- INCORPORATE DIFFERENT TEXTURES
- ADVANCED TECHNIQUES

MENU SAMPLE Category K



***Roasted Stuffed Breast of Duck
with Duck Jus Lie (not Thyme Jus Lie)
Savory Wild Rice Blend
Green Beans with Shallots and Tomatoes
Leek Garnish, Glazed Orange Sections
Rye Cracker***

**27th Annual
Us Army Culinary Competition**



- **TRADITIONAL MENU**
- **DIFFERENT TECHNIQUES**
- **QUALITY FOOD**

FOOD PREPARATION



MENU SAMPLE Category F



Contemporary American Cuisine 1st and 2nd course

Essence of Celery

Chiffonade of Leek and Diced Apple

Celery Seed and Herb Cracker

Seafood Melange

*With a Vegetable Terrine, Tarragon Vinaigrette Tossed Mesclun
and Roasted Red Pepper Coulis, Chive Oil
and a Savory Coux Paste Crisp*

MENU SAMPLE Category F



Contemporary American Cuisine 3rd and 4th course

*Filet of Ostrich on an Aisago Cheese Polenta
And Tomato Mushroom Ragout
with Thyme and Rosemary Infused Jus Lie
Bernaise Sauce
Medley of Vegetables*

*Cream Moule
Accompanied by a Cinnamon Spiced Syrup Sauce
with Orange Sections and Strawberries
Almond Tuille Cookie*

MENU SAMPLE Category A



Pacific Rim Seared Ahi Tuna With Mango Daikon Salad

Chilled Grilled Shrimp Terrine With Potato Caper Salad

Vegetable and Chevre Terrine With mesclun in light vinaigrette

Cured Lamb Sausage With Eggplant and Garlic

Smoked Cured Salmon and Cream Cheese Galette With Asparagus and Dill

Chicken Liver Galantine With Truffle Trimmings and Patty Pan Salad

Composition Salad



MENU SAMPLE Category B



*Picnic Salad Composition
Potato, Coleslaw, and Pasta Salads
Accompanied by a Deviled Egg and Pickle Terrine
Potato-Herb Crisp*

*Barbecued Pork Chop
Baked Beans, Collard Greens, Corn Bread Johnny Cake*

*Strawberry Charlotte
with Chocolate Decoration and Strawberry Sauce*

MENU SAMPLE Category B



MENU SAMPLE Category C



Cold Buffet Desserts

Trio of Pears Dessert Platter

*Pear and Bavarian Cream Terrine
With Chocolate Jocande and Chocolate Curls
Citrus Poached Spiced Pears with Pistachio Paste
Gran Manier, Raspberry Truffle Pears
Pistachio Tuile*

Currant Sauce Orange Sauce

Pastry Components



- **Creamy, Meaty, Crunchy - Essential Textures**
- **Sauce consistency**
- **Clean Finish with no hassle**
- **Extremely important because it is the last dish and judges remember it the most**
- **Have basic recipes printed out so you can delegate**
- **Keep it simple and execute well**
- **Cold plate or Hot plate**
- **Variety of Skills**

Pastry Components



- **Creamy, Meaty, Crunchy - Essential Textures**



Pastry Recipes

- Have basic recipes printed out so you can delegate

- Tuille:

2 oz flour

2 oz powdered sugar

2 oz melted butter

1 egg white

chopped nuts to sprinkle on before baking

extra powdered sugar for dusting

cocoa if chocolate tuille striping is desired





Pastry Recipes

- Have basic recipes printed out so you can delegate

- Syrup Sauce:

1 liter water

800 grams sugar

fresh lemon juice

cinnamon stick

cloves

fresh fruit slices, wedges, or orange sections





Petite Fours

- Ceiling of ± 1 to $1 \frac{1}{4}$ oz.
- Important Features
 - Shine of Fondant or Glaze
 - Attractiveness
 - Thickness of Layer
 - Foot or Border gives clean, crisp finish
 - Delicate Decorations
 - Layout with Flow and Curve

Petite Fours





Hot and Cold Desserts

- Proper Size to Finish off the Meal 3-5 oz.
- Practical and Well Thought Out (Can it be reproduced?)
- Proper Plates and Sauceboats (Fill no more than 1/2 full)
- Small Cookies or Accompaniment
- Stenciling, Dusting, Dammed Sauces
- Execution of Precise Piping
- Practicality, Serviceability, Safety
- Compatible Flavors and Textures

Photos to Learn From





Cakes

- Any Formulation of Type, Genoise, Sponge, Dobos, Seven Layer, Two Tone, Chocolate etc. may be used
- Require great planning
- Require precision in the execution of basic skills
- Edible Cakes must harmonize in flavors of cake and filling
- Be careful using colors, keep to a minimum, pastels are desired
- Make decorations special and unique
- Signage may be necessary to eliminate confusion

Olympic 2K Cakes





Showpieces

- Many mediums may be used
- Stay away from artificial materials except as permitted for structure and support
- Molds do not demonstrate talent or creativity - AVOID
- Show animation or activity if possible to excite the viewer





10 Most Common Mistakes Pastry

- 1. Portion size too big or small - 1 1/4 oz. Petite fours, 3.5 oz. Dessert**
- 2. Coating too thick or sloppy**
- 3. Thickness of rolled or piped items too thick**
- 4. Improper use of glazes**
- 5. Lack of imagination and overly complex presentation**



10 Most Common Mistakes Pastry

- 6. Oversized centerpieces. Quantity and size do not show quality**
- 7. Individual dessert plates - overdone or not enough “philosophy”**
- 8. Improper use of colored sugar, too much color used**
- 9. Poor layout of plates and platters. Keep with the elements of flow, focal point, heights and dimension, balance, and strong lines.**
- 10. Failure to maintain the integrity of the dessert**



Ice Carving

- DESIGN ORIGINALITY
- TEMPLATES, PAPER, PLASTIC
- USE OF TOOLS
- SAFETY
- FINISHED LOOK
- PRACTICE THE PIECE FOR TIME AND EXECUTION





Ice Carving - Kyoto, Japan 2002



Key Points



- ✓ KEEP MENU FAIRLY SIMPLE
- ✓ PREPARE FOOD YOU ARE FAMILIAR WITH
- ✓ FOCUS ON MASTERING THE BASICS
- ✓ STAY ORGANIZED
- ✓ HOT PLATES HOT, COLD PLATES COLD
- ✓ WORK WITH A SENSE OF URGENCY
- ✓ REHEARSE, GET FEEDBACK, REHEARSE AGAIN

Photos to Learn From



Photos to Learn From



Photos to Learn From



Photos to Learn From





Photos to Learn From



Does anyone
have a larger
brush I can
use for these
bits of
parsley?

Aspic Cleaning Kit



Set up Mis-En-Place





Photos to Learn From

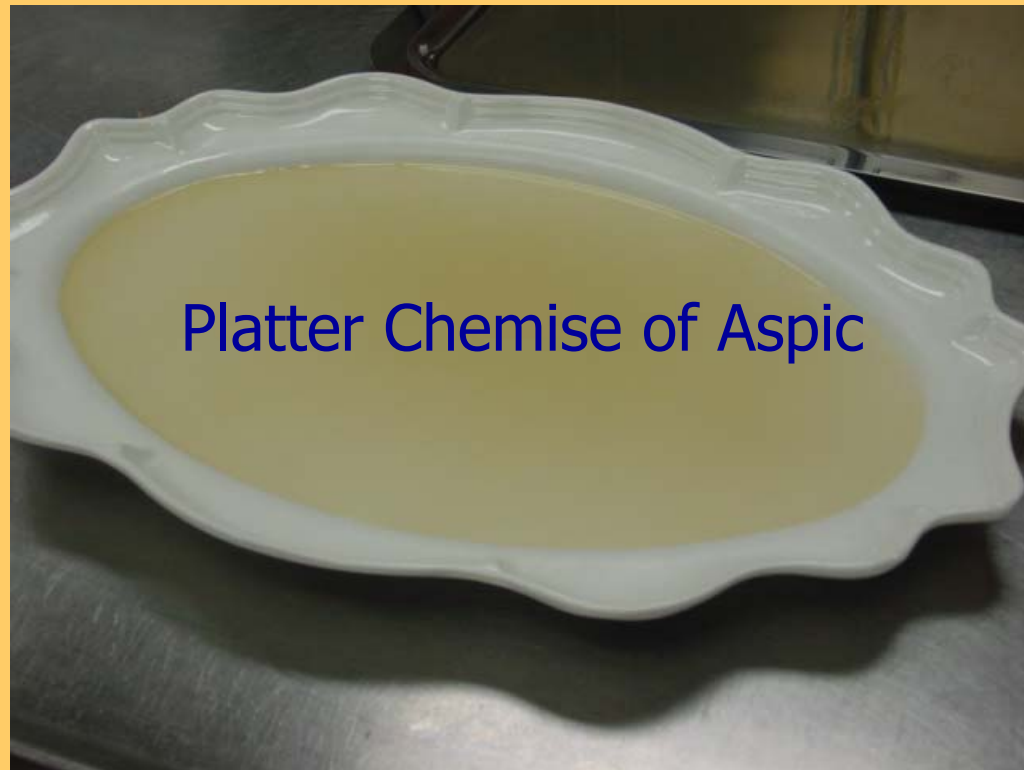




Photos to Learn From

Browning Potato from
Exposure to Oxygen

Platter Chemise of Aspic





Photos to Learn From



Wear of
Watch



Photos to Learn From

Available Financing





Photos to Learn From



Photos to Learn From



Photos to Learn From



Photos to Learn From



Photos to Learn From



Photos to Learn From



Photos to Learn From



Photos to Learn From



Photos to Learn From

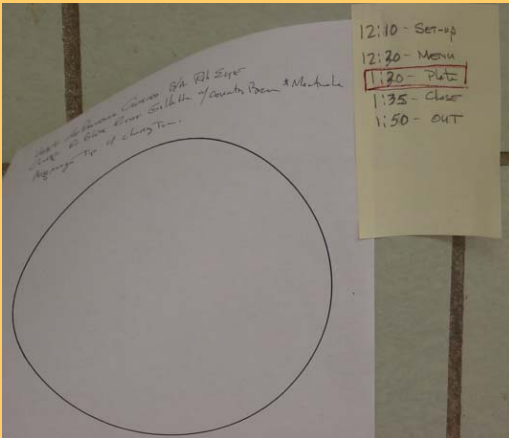




Photos to Learn From



Photos to Learn From



Photos to Learn From



Photos to Learn From



Photos to Learn From



Photos to Learn From

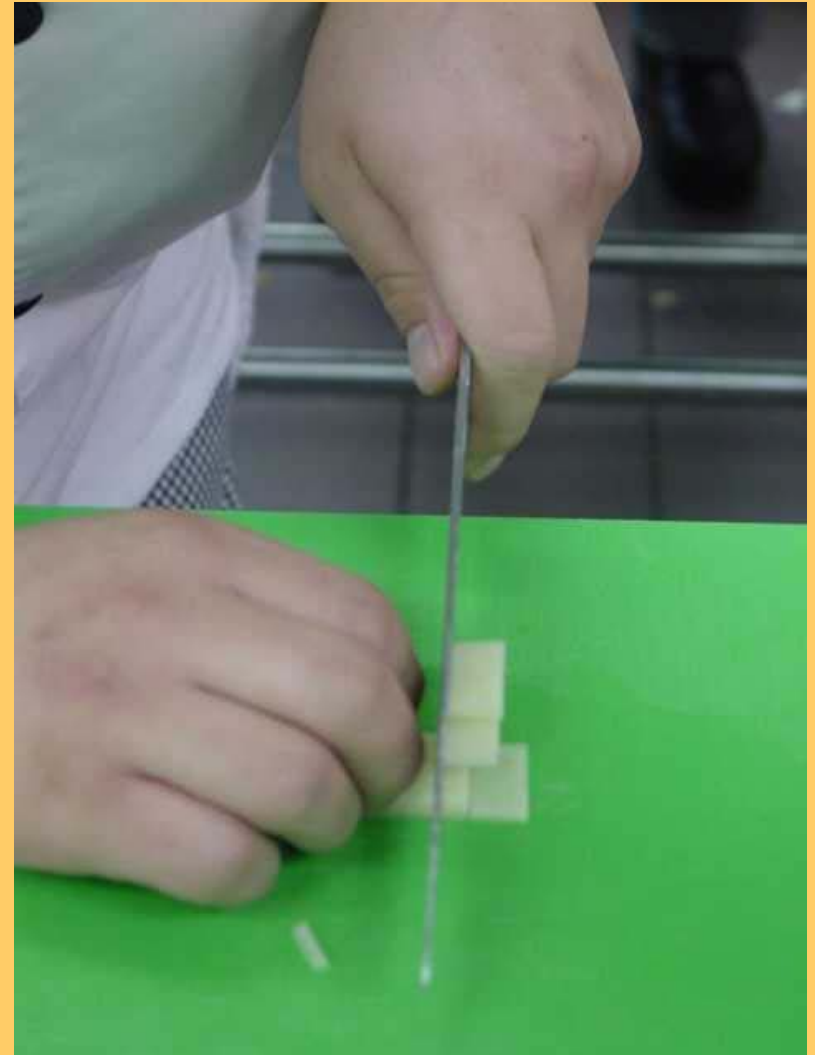


Photos to Learn From





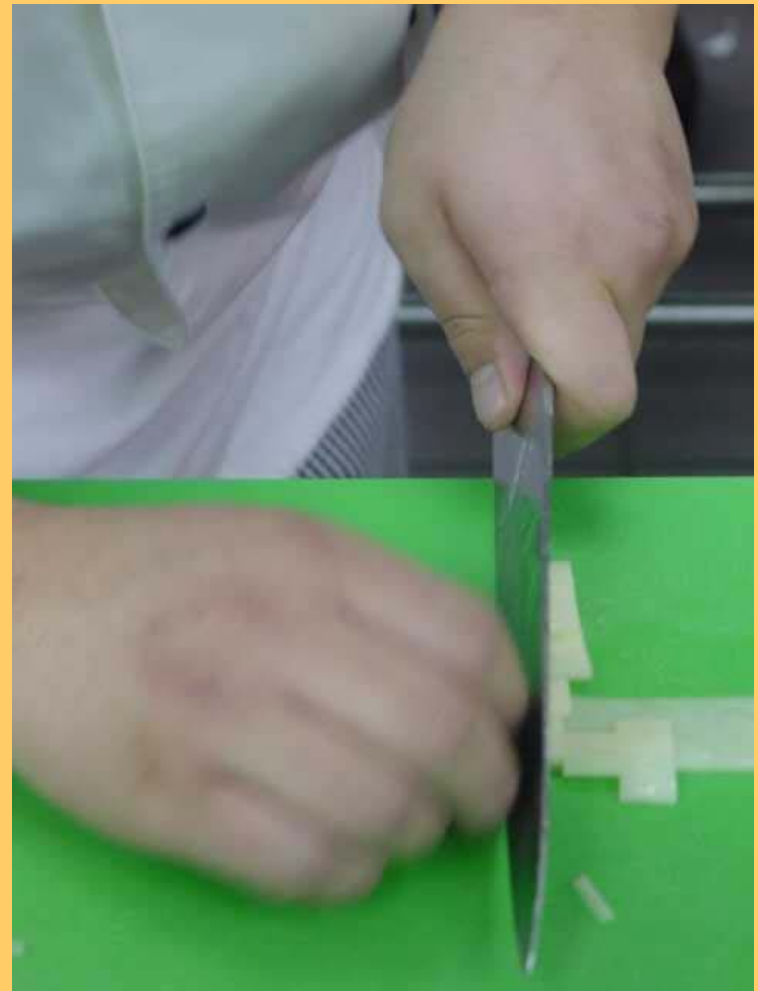
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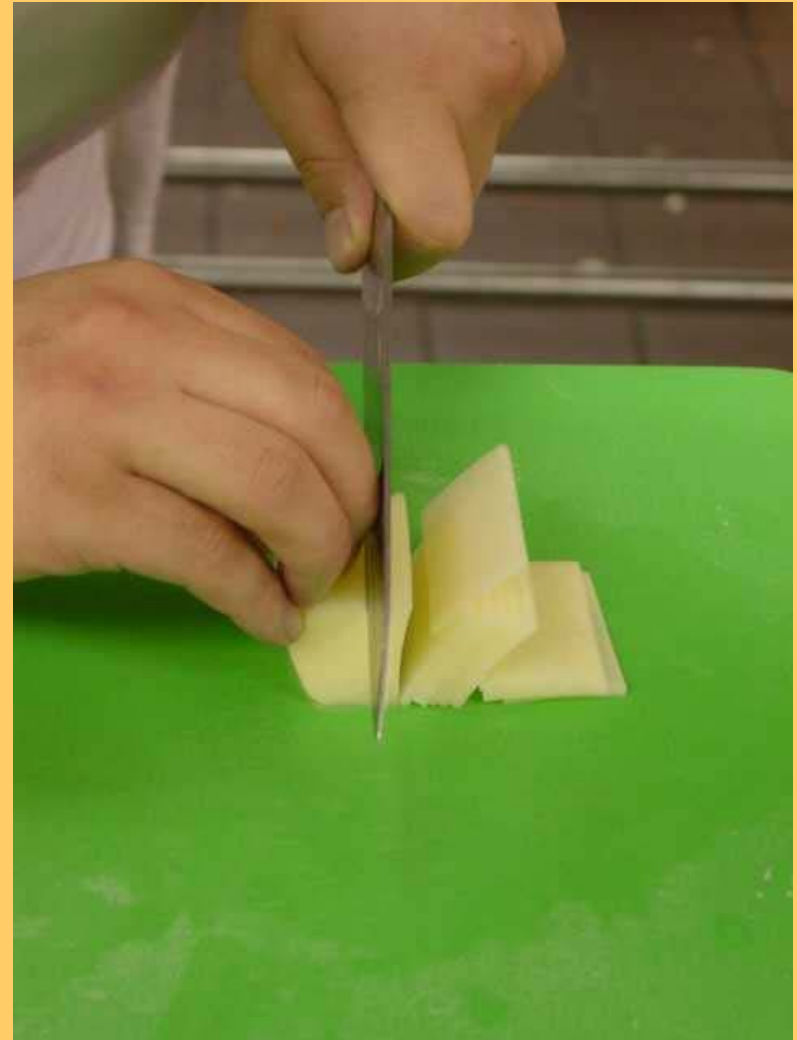


Photos to Learn From





Photos to Learn From





Photos to Learn From





Photos to Learn From



Photos to Learn From



Contact Numbers



- Truffles and Specialty Poultry (Claudia), Queens NYC
718-392-5050
- Brown Trading Co. Fresh Fish (Jack Rent), Portland Maine
207-766-2402 ext 115
- Michigan Mkt. Earthy Delights (Nick or Ed Baker), All
grains and produce; huge inventory 800-367-4709
- Sausage Maker (Buffalo, NY) 716-824-6510
- Hudson Valley Foie Gras Mulard duck Products, Ferndale,
NY 914-392-2500

Contact Numbers (Continued)



- American Culinary Federation - “Ask a Chef” 1-800-624-9458
- Culinary Institute of America Book and Video Sales - 1 800 888-7850
- Bread Effects Culinart, Tallow - 513-922-5329
- Grays Lake Gelatin Co. - 1 847-223-8141 (order 300 bloom 40 mesh)
- CCB Pastry Equipment - 1 415-461-8472
- Ice Crafters - 1 800 871-0739
- JB Prince Equipment and Books - 1 800 630-3155
- Jessica’s Biscuit, Books - 1 800 878-4264
- Albert Uster Imports - Pastry Ingredients - 1 800 231-8154
- New Chef Uniforms - 1 213 489-2076
- Chef Revival Uniforms - 1 973 916-2060
- Culinary Concepts - Classic Cuts Model 1 614 895-7551



Recommended Books

- **On Cooking, Sarah Lebinsky - www.prenhall.com**
- **The Chef Manager, Michael Baskette - www.prenhall.com**
- **Nutrition for Foodservice and Culinary Professionals, Fourth Edition, Drummond, Brefere, www.wiley.com**
- **Le Guide Culinaire, Escoffier - ISBN 0-517-506629**
- **Cooking Essentials - Culinary Institute of America**
- **The Art and Science of Culinary Preparation - ACF**
- **New Currents in American Cooking, Keogh - ACF**
- **La Technique, Pepin - ISBN 0-671-61286-7**
- **La Methode, Pepin - ISBN 0-8129-0836-8**
- **Garde Manger, Sonnenschmidt - CIA**



Books (Continued)

- **An American Place, Forgoine**
- **Great Desserts, Teubner& Schonfeldt**
- **Classical Cooking the Modern Way, Pauli**
- **Herrings Dictionary of Classical and Modern Cookery, Bickel**
- **Pates and Terrines, W. Ehlert**
- **Supervision and Management, Noel Cullen, ACF**
- **Techniques of Healthy Cooking - CIA**
- **The New International Confectioner, ISBN 0-90078-19-9**
- **Larousse Gastronomique - Crown Publishers, NY**
- **Lessons In Excellence from Charlie Trotter**



Summary

- Objectives of the Army Culinary Program.
- What is Culinary Art?
- What do the judges look for when they evaluate?
- How can we train to win?
- Open Floor Discussion.





Questions?

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**Army Culinary Program
Better Food and Training for Cooks**



- **CW2 Travis W. Smith, CEC**
 - **Chief, Culinary Skills Training Branch**
 - **Manager, United States Army Culinary Arts Team**
 - **Tel - (804) 734-3274**
 - **Fax - (804) 734-3287**
 - **Cell - (804) 898-1777**
 - **Smitht@lee.army.mil**
 - **cheftravis@aol.com**

